

# CAPTAIN WINS A BRIDE IN RAFFLE

GALLANT GUARDSMAN TOOK CHANCES AT JERSEY FAIR AND GETS A WIFE.

## HAD LONG KNOWN EACH OTHER

Robert Brunner of Rutherford, Persuaded to Take Chance on Steamship Tickets—Proposal and Romantic Marriage Results.

New York—Acting, perhaps, on the theory that marriage is a lottery, Capt. Robert Brunner of Rutherford, N. J., won his bride at a raffle at a Masonic fair. Of course the lady, who was Miss Marion Brinckerhoff Kipp, well known in society and church circles in Rutherford, was not put up as a prize to be raffled for, but she was won at the raffle just the same.

Capt. and Mrs. Brunner have just returned from their honeymoon trip to the south. The fact that they went south on that trip is an important part of their romantic marriage—and the raffle.

Now as Capt. Brunner commands Company M of the Fifth regiment, N. G. N. J., is a Freemason, an Elk and belongs to about everything else of the kind in Rutherford, and as Miss Kipp, who was very active in church and club work and belonged to about everything worth belonging to, also, they saw much of each other socially. But there was never a hint that they were to be more than mere friends until that Masonic luncheon.

Miss Kipp was very active in helping at the bazaar. She sold flowers for large sums, and she persuaded gentlemen to take chances in raffles.

Among the prizes to be raffled for were two first-class tickets on the Old Dominion Steamship line from New York to Richmond and return. Miss Kipp, who looked upon the young soldier as a fair game at the bazaar, made



"Oh, I will," said Miss Kipp, laughing.

him take a chance in the round-trip tickets to Richmond.

"Pshaw!" said Capt. Brunner. "I wouldn't have any use for them. I'm not going to Richmond, and if I did go, I could only use one ticket."

"Oh, take a chance, anyhow," pleaded Miss Kipp. "It only costs a dollar."

"But who will go with me if I win?" asked the captain.

"Oh, I will," said Miss Kipp laughingly.

Out came the dollar from Capt. Brunner's pocket.

"I'll take you at your word," he said.

"All right," laughed the young woman, never dreaming that anything would come of it.

When the raffle came off Capt. Brunner won the tickets. He put them carefully away in his pocket and the next Sunday afternoon drove up to Miss Kipp's home in a buggy and asked her to go for a ride. She went.

Precisely what was said on that trip doesn't make any difference, but when they returned, Miss Kipp had an engagement ring on her hand.

The wedding took place in the First Presbyterian church of Rutherford. It was the biggest social event of the season. The church was so crowded that fully two hundred persons were unable to get inside. Company M attended in a body, and all the Masons and Elks for miles around were there. It was in the evening, and after the ceremony Company M, headed by a brass band and carrying torches, escorted the happy couple to the home of the bride's mother.

That night Capt. and Mrs. Brunner took train for New York and they sailed at noon the next day for Norfolk on the steamship Jamestown. All the way to Norfolk they kept getting wireless messages of congratulations.

# BELGIAN TERRIER GIVES PARTY TO DOG FRIENDS

FORMAL INVITATIONS ISSUED AND HE RECEIVES GUESTS SEATED ON A PEDESTAL.

London.—Cinders, a smart little Belgium terrier living at 5 Kensington Park gardens, W., has just given a fancy dress party to all his doggie friends and acquaintances.

Formal invitations were issued by Cinders, and some fifteen dogs put in an appearance.

About four o'clock the dog guests began to arrive, and Cinders received them seated on a pedestal and dressed to imitate Miss Edna May as the Salvation Army lassie in "The Belle of New York."

About 4.30 all the dogs retired to the dining-room, where the feast was



A Feast Was Served in the Dining Room.

served, consisting of liver, giblets, mix of biscuits, sweets and crackers.

Before the banquet was over the absence of Cinders, the host, was noted. Discovered later in another room, fast asleep, still wearing the uniform of a Salvation Army lassie. Woke up and made to lead the way into the drawing-room.

Musical march into drawing-room. Mr. Pelleader comes in to the tune of "There's a Star Still Shining in the Sky." Harry Lauder enters with "I have a Lassie" and, last of all, a dog, which cost \$35, in state coronation robes of King Edward VII., trimmed with real ermine, to "God Save the King."

Until six o'clock the guests amused themselves in various ways. Cinders maintaining an attitude of cold aloofness. Then the guests went away, the host making an impetuous nod at the Mrs. Gossip house as the "lady" went out of the front door.

How Cinders received his guests is shown as follows:

Arrival of Mr. Pelleader (black and tan terrier). Short bark of disapproval.

Ballet dancer (dachshund) comes in with a run. Yelp of joy. Tries to get up pedestal, but held back by mistresses.

Two poodles (pedigree unrecorded) enter. Indifference.

Other guests received with little enthusiasm by Cinders.

## TIED STICK OF DYNAMITE TO DOG

Animal Chased Owner and Both Went Up in Air.

Bloomington Ind. Tom Buchanan of this city has a pet dog. The dog took sick the other day and Tom thought it would be a humane act to relieve the animal by killing it. So placing the dog in a basket he carried it to a field on the outskirts of town and tied it to a tree. Then carefully tying a stick of dynamite closely to the dog's tail he lighted a long fuse and ran to await results from a safe distance.

He had gone only a few yards when he heard a familiar bark close behind him, and turning was horrified to find that his dog had broken loose and was now close at his heels. Tom gave a yell and set out to break all springing records. So did the dog. Apparently recovered he yelped with joy at the prospect of a race with his master, and as a sort of rubber to guide him his stubby tail stuck straight out with the stick of dynamite tied securely to it.

Buchanan hit only the high places but his dog continued to gain on him. At the end of another 50 yards he glanced back again. The fuse was sputtering dangerously close to the dynamite. Suddenly there was a loud report and Buchanan felt himself hurled into the air. He doesn't remember when he came down, but he has vivid recollections of awakening several hours later with a thumping headache and a number of painful cuts about his face and arms where rocks torn up by the explosion had hit him.

# TO VARY THE MENU

IDEAS HOUSEKEEPERS WILL FIND OF VALUE.

Hot Gingerbread with Whipped Cream Makes an Excellent Dessert—How to Serve Sauerkraut and Its Accompaniment.

Have you ever tried hot gingerbread served as a dessert with plenty of whipped cream on top? If the gingerbread is spicy and has a few raisins added it is an improvement.

Hot gingerbread is delicious for lunch, eaten with butter and maple syrup.

If you like stewed tomatoes over mashed potatoes, a more artistic way of serving your favorite combination is to put the potatoes in a baking dish, pour over tomatoes which have been previously stewed, cover with bread crumbs and brown in the oven.

The sauerkraut luncheon need not be dreaded if the kraut has an onion cooked with it. This seems to keep the odor from going through the house, probably on the homoeopathic principle that one bad smell kills another.

Sauerkraut should have no accompaniments nothing but roast pork, mashed potatoes, thin bread and butter and a cup of weak tea. Never serve it with several courses. If there be a dessert, it should be something to keep.

Baked apples and cream make a desirable dessert after sauerkraut. Too simple for company? The devotees of kraut don't care whether they eat a dessert at all, and guests who do not like the cabbage delicacies should never be invited to a sauerkraut feast.

Fruit cocktails may be served at breakfast, dinner and luncheon as a first course at the first and last, and either as a first course or dessert at lunch.

The successful fruit cocktail must be icy cold; the fruit must be freed of all skin and pulp; it should have been sugared and allowed to stand in the ice box for several hours to draw a juice and assimilate the flavors. And soft fruit that blackens, like bananas, peaches or cubes of cantaloupe, should not be added until just before serving.

## Sweetbreads a la Supreme.

Put two sweetbreads into salt and water, bring them to a boil and put them between two plates to flatten them; trim them and cut off all the gristle underneath, then cook them in some good stock about half a pint, with some carrot and onion cut small, bring them to a boil, and simmer for 20 minutes; when done, drain and dish them up with the following sauce: Blend together 1/2 cup of butter and one ounce of flour; when cooked stir in a gill of good white stock and a pinch of nutmeg, four drops of lemon juice, and a gill of cream, boil all well together, and add some white hot fat mushrooms, already cooked to white sauce, and let all boil together for five to ten minutes.

## Creamed Sweetbreads.

As soon as the sweetbreads are brought from the market put them in cold water. When ready to parboil free them from fat, cover with boiling water and let them simmer 20 minutes. Take from the fire, drain, throw into cold water and when cool enough to handle remove all the membrane and break into small pieces. Melt one tablespoonful of butter without browning; add one tablespoonful of flour, mix until smooth, add one cupful of cream and stir until it thickens. Add the sweetbreads and place over hot water until these are heated through, then season to taste with salt, pepper and one tablespoonful of chopped parsley.

## Prune Whip.

One-third pound of prunes, 18, one-half tablespoonful of lemon juice, whites of five eggs, one-half cup of sugar. Cook prunes, remove seeds and cut into small pieces, add sugar and then cook five minutes. Beat whites of eggs until stiff; add prunes and lemon juice; pile lightly in buttered pudding dish. Bake 20 minutes and serve cold with soft custard over it. Soft custard: Take two cups of milk, yolks of three eggs, one-fourth cup of sugar, one-eighth teaspoonful of salt, and one-half teaspoonful of vanilla.

## Celeried Oysters.

Wash and drain the oysters, dip in beaten egg and broil in melted butter after rolling in fine dust, arrange on platter, sprinkle with chopped celery and cover with the following sauce: Blend two tablespoonfuls of butter with two tablespoonfuls of flour, add a little salt and pepper, then, gradually, a cup of crumbled milk, over all sprinkle a little chopped parsley, serve on delicate slices of toast; sauce should be cooked in double boiler fifteen minutes. Rich and delicious.



# Washington Will Miss the Fairbanks

WASHINGTON.—In the social life of the national capital Vice President and Mrs. Fairbanks will be greatly missed when they leave Washington, which is expected to be soon, now that Mr. Fairbanks' term has expired.

The Fairbanks home has been a center for the dancers and others ever since the tall Indian entered of official life here. There is a popular notion that Fairbanks is cold and distant. Washingtonians often wonder how this report got such widespread circulation. Every day hundreds of visitors, most of them sightseers, drop in for a few minutes to see the office of the vice president back of the senate chamber. The door is always open and Mr. Fairbanks is seldom too busy to greet his callers. As a host

he has a reputation second to no other man in public life.

Mr. Fairbanks' plans for the future have not been announced. It is known among his intimate friends that he long has been collecting material for a history of the life and times of William McKinley. Doubtless the preparation of this work will consume much of his time in private life.

Next to Mark Hanna, Fairbanks was the counselor of the McKinley administration. He was temporary chairman of the first convention which nominated McKinley to lead and to him, therefore, fell the duty of making the keynote speech. McKinley advanced Senator Fairbanks in every possible way and among other honors made him the American chairman of the joint high commission negotiated in 1898 to consider commercial relations and other important questions with the government of the Dominion of Canada. But for the opposition of stand pat lawyers in this country, the commission might have made an epoch-making record.



# Storers to Return to Capital Society

MR. AND MRS. WILLIAM STORER are planning to return to Washington society. They are leaving their beautiful home on Rhode Island avenue, renovated where they will be ready to receive their friends soon. It is added that they will be persona grata with the new president despite the Roosevelt-Bellamy Storers incident.

Since Mr. Bellamy Storer's recall from Austria, where he was ambassador, for failing the quorum with President Roosevelt, have long living in retirement in Cincinnati, because of their many friends here.

Mr. Storer will not Mr. and Mrs. William Storer when civil service commission here, and while Mr. Storer was a member of congress from Cincinnati Mr. Roosevelt, at various times, and as assistant secretary of the navy, was frequently entertained at the Storer mansion and was befriended by them in many ways.

Mr. Storer was later appointed ambassador to Austria.



# Dame Rumor Says Ethel Is Betrothed

MISSETH, ROOSEVELT daughter of ex-President Roosevelt, who but recently made her debut, is about to become engaged to William Phillips, the young third assistant secretary of state, according to report.

So definite is the information from Miss Roosevelt's friends concerning the state of her affections that guesses are now being made as to whether the ex-president's popular daughter will follow the dictates of her heart soon.



# Love Brings Husband to Wife's Faith

SOCIETY in Washington as in at least two other cities of the United States has been peculiarly interested in the announcement that Evelyn Walsh McLean, daughter of Thomas Walsh, the Colorado mining king, has brought her husband, Edward R. McLean, son of Publisher John R. McLean, of the Cincinnati Enquirer to the Roman Catholic faith. The date of the ceremony which is to bring the young Scotch husband into the church of his Irish American wife has not yet been announced.

Evelyn Walsh had been in the public eye to an unusual degree before her marriage last August to young McLean. Each of the young people has a few millions on hand right now.



She will wed last week upon the chance of securing a white house bride.

While no announcement has been made of the engagement, it is understood that there is a casual understanding between the two young people and that Miss Roosevelt's age is the only interference to an early marriage.

Mr. Phillips, the lucky man, is very soon going with the family of his intended bride. He is one of the youngest men who ever held a position of high responsibility. He belongs to one of the oldest families of Massachusetts, a family which has figured in the history of the state and country since the earliest times. He was appointed third assistant secretary of state Dec. 8, 1906.

without waiting for the death of their respective parents, which will mount the family bank account up to pretty nearly \$100,000,000.

The Walsh-McLean engagement had been authorized the respective fathers had given their consent, the date had been announced and the bride's father had announced his intention to expend \$50,000 in the bride's portion, the most bold and lavish in the records of western society. At the last moment, however, the young pair smashed the arrangements and undeniably saved the Walsh cash by asking mothers into their own hands, saying with only a chaffin and a group of salets and maids in the party, and getting married as quietly as possible. Then, Tom Walsh and the readers of the newspapers were taken into the secret, the bride's costume was described at length to a regiment of interested correspondents, the parental forgiveness arrived promptly and the matrimonial expense money was given in charity.